

Kanalen

At Kanalen, we serve snacks and small dishes. We therefore recommend sharing 2 - 3 snacks along with 1 bread serving and 3 dishes per person. Feel free to share the vegetarian dishes.

Snack

Two oysters with white kimchi and sesame oil	90
Toast "bikini" with Serrano ham, Hvid Dame cheese and truffle	95
Stracciatella with passion fruit, hot sauce, grapefruit and puffed rice paper	95
Green asparagus tempura with brown butter emulsion and dried parsley	95
Soft taco" Iberico pork, avocado, salted white onions with sumac and chimichurri	115
Papadums with truffle and parmesan	60
Crushed cucumbers with soy, lime, rice wine vinegar and chili crisp	50
"Vitello Tonnato" tartare of veal, tuna, semi-dried tomatoes and katsuobushi	100

Bread

Flatbread with ramson, split pea puree and chamomile flowers	55
Coal bread with burnt garlic and browned butter	55

Caviar

Baerii Caviar served with smoked potato croquettes, crème fraîche and chives	30 g	500
	50 g	775
	125 g	1600
	Additional 5 g Baerii caviar, per item	65

Fish and shellfish

Grilled langoustine with parsley and garlic butter, aioli, croutons and lemon	160
Salted Pétoncle scallops with cucumber, salted dill stalks and dill oil	100
Hamachi crudo with kohlrabi, lime, edamame, spring onions and coriander cress	135
Wild Argentinian prawn carpaccio with yoghurt, piment d'Espelette and pickled elderflowers	120
Potato waffle with Icelandic lumpfish roe, sour cream and cress	155
Add 5 g. Baerii caviar per serving	65

Greens

Stirfried pak choi, padron peppers, frillice salad, samphire and fried egg with butter whey sauce	95
Parmesan and herb crusted white asparagus, with airy hollandaise and ramson	100
Gnocchi and ramson fried in butter, garden peas and Parmesan sauce	95

Grill

Confit of rabbit with pappardelle, Manzanilla olives, tomato, garlic scapes and fried sage	150
Fried ling with sauteed spinach, pickled green gooseberries, tarragon and mussel sauce	155
Lamb with green asparagus, pistachios, ground elder and asparagus sauce with sesame oil and black cardamom	155
Iberico pork with green onions, fennel, burnt cucumber and apple cider beurre blanc	155

Cheese

Cheeses with crispy bread and garnish pr. piece	50
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Dessert

"Affogato" Espresso with vanilla ice cream	80
1 scoop of ice cream or sorbet with sprinkles	50
Caramelized pancake with lemon curd and coconut sorbet	85
Lavender crème brûlée with vanilla ice cream	85
Poached rhubarb with hibiscus flowers, lightly whipped vanilla cream, meringue and vanilla ice cream	85

Information about the content of allergenic ingredients can be obtained from the restaurant's staff.
A surcharge may apply to card payments